

Patent Kind Lan Pg Filing Notes Application Patent
JP 62215345 A 3

Abstract (Basic): JP 62215345 A

Stable coffee drinks are prepd. by adding sucrose fatty acid ester and polyglycerine fatty acid ester to coffee drinks comprising aq. coffee extract soln., milky substance and sweeteners. 12-22C fatty acid of the sucrose fatty acid ester and polyglycerine fatty acid ester are used. Polyglycerine of polyglycerine fatty acid ester has OH value of 970 or less. Amts. of sucrose fatty acid ester and polyglycerine fatty acid ester added are 0.02-0.5 wt. % and 0.02-0.5 wt. %.

Used to preserve and stabilise coffee.

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Derwent Class: A97; D13

International Patent Class (Additional): A23F-005/24

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